

JACKSON'S FAVORITES

25/PERSON

ANTIPASTI

SELECT ON

JAPANESE EGGPLANT

spicy tomato oil, parmigiano fonduta, basil, breadcrumbs

CAULIFLOWER

calabrian chili tahini, dates, pepita, fresh herbs

CRISPY PROVOLONE

vodka sauce

NEOPOLITAN MEATBALLS

pine nuts, tomato passata, grana padano, served with fett'unta



KALE SALAD WITH CHICKEN

almond dressing, parmigiano, avocado, fresh herbs

CAESAR SALAD WITH CHICKEN

gem lettuce, spicy caesar dressing, grana padano, pangrattato

THE GODSON SANDWICH

prosciutto, mortadella, coppa, provolone, the works

CHICKEN PESTO

kale-almond pesto, argula, provolone

SPICY EGGPLANT & ZUCCHINI SANDWICH

arugula, avocado, tomato, provolone

SPICY RIGATONI

alla vodka

SPAGHETTI

36-hour tomato, basil, parmigiano

MARGHERITA PIZZA

the usual

COPIONE PIZZA

sopressata, honey, chili









OSPI

ALCOHOLIC BEVERAGES

+10/PERSON

COCKTAILS

SPRITZ

prosecco, aperol or campari, citrus smash

REBECCA'S "MARGHERITA"

blanco tequila or mezcal (+1), basil, combier, fresh citrus cordial

ESPRESSO MARTINI

vodka, cold brew liqueur, creme de cacao, foro amaro

VINO

PINOT GRIGIO

tuo | sorgente | friuli | 2020

ROSÉ

marangona | chiaretto | lombardia | 2020

PINOT NOIR

lola | russian river | 2019

BIRRE

JAME x OSPI PALE ALE

el segundo brewing (our canned brew)

PLINY THE ELDER IPA

russian river brewing (on draft)

PERONI LAGER

peroni nastro azzurro (on draft)

GENERAL MANAGER: ANDREW LEONARD EXECUTIVE SOUS CHEF: SANTOS NAVARRO

does not include tax & gratuity.

limit one \$10 alcoholic beverage per guest.

additional beverages available at regular price.

A 4% employee benefit fee is added to all checks



